

Fresh Tzatziki

Prep Time: 15 minutes

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Ingredients

- ½ cup grated cucumber (I used Long English – no peeling required!)
- 1 ½ tsp dried dill
- 1 large garlic clove
- 2 tbsp olive oil
- 1 tbsp white vinegar
- 1 ½ cups plain Greek yogurt
- Salt & Pepper
- Small wedge of lemon

Instructions

1. Grate garlic into food processor.
2. Grate and measure cucumber and add to processor.
3. Combine in Greek yogurt, vinegar, dill, and olive oil.
4. Add salt and pepper to taste. And squeeze of fresh lemon juice.
5. Process until smooth.
6. Chill until ready to serve.
7. When serving, drizzle olive oil over top.
8. Serve with pita bread or chopped veggies.